# RUNC

<b>TOAST WITH BUTTER AND CO</b> Sourdough (856kJ)	ONDIMENTS	7
Soy Linseed (1419kJ) Gluten Free (856kJ)		7 7 8
Fruit Loaf with Honey (2010kJ)		8
Served with strawberry jam (150kJ) / pea Add extra condiment +0.5	nut butter (273kJ) / Vegemite (35k.	J)
<b>EGGS AS YOU LIKE <sup>v</sup> GFOR</b> Served on sourdough toast (see e Poached (1540kJ) / Scrambled (2		14
BREKKIE BURGER Bacon, fried egg, hash brown, lett tomato and aioli on a soft milk bur Swap bacon to grilled halloumi chee Add cheese (+276kJ) +1 / avocado (	n (2790kJ) <b>se upon request (2740kJ)</b>	<b>16</b> sh,
<b>ULTIMATE BREAKFAST BURRIT</b> Chorizo & baked beans, lettuce, tomo pickle, avocado, melted cheddar che	ato salsa, homemade spicy ma	<b>18</b> yo,
<b>STRAWBERRY &amp; RHUBARB BIF</b> Poached strawberries and rhubar coconut yogurt, homemade grand	b, oats, apple, berries,	18
<b>CRUSHED AVOCADO ON TOA</b> Slow roasted cherry tomato, pars homemade chilli oil, pickled escho toasted sourdough (2330kJ)	ley, whipped Persian fetta,	22
OMELETTE <sup>v</sup> gFOR Roasted mushrooms, braised tom toasted bread (2250kJ) Add ham (+453kJ) +4/ add chicken (+718		
<b>THREE CHEESE OMELETTE</b> <sup>V</sup> Parmesan cheese, cheddar cheese onion, braised eggplant, tomato so		
<b>TURKISH EGGS</b> Grilled chorizo, slow roasted cher lemon & dill labneh, Aleppo butte	ry tomato, poached eggs, r, toasted focaccia (3530kJ	<b>22</b>
<b>CORN FRITTERS <sup>v</sup></b> Tempura corn fritters, cucumber relish, poached eggs (1620kJ)	& avocado salsa, tomato	22
<b>CHILLI SCRAMBLED EGGS ON C</b> Slow braised eggplant relish, chil parsley, grilled halloumi, toasted toasted crumpet (2140kJ)	lli oil, pan roasted tomato,	22
<b>TRUFFLE MUSHROOM BRUSCH</b> Mushrooms, avocado, parsley, esc butter, whipped Persian fetta, friec focaccia (2690kJ)	halots, garlic, thyme, truffle	22
BREAKFAST GNOCCHI Homemade potato gnocchi, roasta parmesan snow, poached egg (28° Swap the chorizo for chicken (2530k	10kJ)	<b>25</b> sley,
EXTRAS		
Aioli Sauce (414kJ) / 1 Chili Oil (287kJ)	Grilled Bacon (1310kJ) / Chorizo (1310kJ) / Grilled Halloumi (722kJ) /	6
Hollandaise Sauce (414kJ) / 3 Hash Brown (553kJ)	Grilled Chicken (718kJ) / Smoked Salmon (561kJ)	7
Poached Egg (345kJ) 3.5	Potato Chips (1192k I)	8

| Leaf Cafe Co. Bondi X Club Bondi Junction

### **ORDER & PAY: QR TABLE OR COUNTER**

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#### EGGS BENEDICT

Poached eggs, crushed avo, sauteed spinach, hollandaise, toasted homemade crumpet, fine herbs Choice of Salmon (2610kJ) / Bacon (2810kJ) or Halloumi<sup>v</sup> (3230kJ) +3

#### **BIG BREAKFAST**

26 Two eggs your way, chorizo, bacon, hash browns, crushed avo and roasted mushrooms with toasted sourdough (4440kJ)

#### LEAF BREKKIE V

26 26 Two poached eggs, grilled halloumi, hash browns, mushrooms, sautéed spinach, smashed avocado and roasted tomato with toasted sourdough (3530kJ)

### **OKONOMIROSTI BENEDICT**

30 Japanese fusion style rosti, sous vide teriyaki marinated salmon, poached egg, avocado, tempura squid legs, roe, corn salsa, hollandaise, bonito flakes (2520kJ)

#### **GRILLED HALLOUMI WRAP** v

19 Roasted pumpkin, avocado, crispy chickpeas, raisins, tomato salsa, eggplant, coriander, grilled halloumi, shredded lettuce, aioli on a spinach wrap (2100kJ)

### **FAJITA CHICKEN & SALAD WRAP**

Marinated fajita chicken, grilled peppers, onion, avocado, tomato salsa, baby cos, mozzarella cheese, and homemade spicy mayo (mild) in a spinach wrap (2410kJ) Add chips (+1192kJ) +4

#### **GRILLED CHICKEN & MUSHROOM TOASTIE** 19

Grilled chicken breast, English cheddar cheese, chives, truffle mayo, and caramelized onion & mushroom relish on toasted focaccia (3510kJ)

#### **TEMPURA PRAWN SANDWICH**

Teriyaki marinated prawns, tomato salsa, sour cream, melted cheése sauce, lettuce, toasted focaccia (3740kJ)

#### **GRILLED BEEF CHEESEBURGER**

Homemade beef patty, homemade tomato relish, lettuce, tomato, pickle, melted 'cheddar cheese, grilled bacon and special burger sauce served on a milk bun with chips (6140kJ)

### **BULGOGI STYLE PHILLY CHEESE STEAK ROLL**

Bulgogi beef, melted cheese, aioli, scallions, toasted sesame, caramelised mushroom & onion relish, bread roll with chips (5860kJ)

#### STEAK SANDWICH

26 Grilled grain-fed scotch fillet, tomato, lettuce, caramelized onion & mushroom relish and truffle mayo served on toasted focaccia with chips (4960kJ)

#### SUPERFOOD SALAD V GFOR

22 Corn, avocado, onion, chilli, tomato, crispy chickpeas, kale, edamame, cous cous, roasted pumpkin, toasted seeds, honey mustard dressing (2060kJ)

### **GRILLED CHICKEN SALAD**

24 Grilled chicken breast, green apple, onion, cous cous, cucumber, avocado, soft boiled egg, carrots, leafy greens, parmesan snow, honey mustard dressing (1960kJ)

### **BERRIES & NUTS PANCAKE V**

22

Seasonal berries, vanilla ice cream, mixed caramelized nuts, toasted coconut, whipped vanilla mascarpone and genuine maple syrup (3700kJ)

### **KID'S MENU**

<b>Kid's Brekkie</b> Scrambled egg, hash brown and toast ( <i>1590kJ</i> )	12
<b>Kid's Chicken Nuggets</b> With chips and tomato sauce ( <i>2650kJ</i> )	12
<b>Kid's Cheeseburger</b> Grilled beef patty, cheese, BBQ sauce and chips ( <i>4550kJ</i> )	16
<b>Kid's Pikelets</b> With seasonal fruits and ice cream ( <i>2160kJ</i> )	12

<sup>v</sup> vegetarian <sup>GF</sup> gluten free <sup>GFOR</sup> gluten free on request • The average adult daily energy intake is 8700kJ Please notify staff of food allergies • Sorry, we can't remove or swap ingredients • 15% public holiday surcharge • Halal Chicken

Potato Chips (1192kJ)

Sweet Potato Chips (809kJ) 10

Sautéed Spinach (251kJ) / 4 Mushrooms (160kJ) /

Avocado (994kJ) / Ham (453kJ)



### **STARTERS**

GARLIC BREAD V GFOR	10
Sonoma Bakery sourdough, garlic butter, parsley	
Add Mozzarella Cheese +3	

LEMON PEPPER CALAMARI	18
Crispy lemon & pepper calamari (8) homemade aig	li lemon

**SPICY GARLIC PRAWNS** GFOR 19 Sautéed prawns, chorizo in a creamy chilli & garlic sauce, served with toasted focaccia bread (4070kJ)

### PASTA

SPICY GARLIC PRAWN SPAGHETTI32Sautéed prawns, tomato, creamy garlic sauce, shellfish<br/>bisque, baby spinach, chilli, parsley, spaghetti (2430kJ)

### CHICKEN BOSCAIOLA SPAGHETTI

Marinated chicken, bacon, mushrooms, eschalots, garlic, and chives in a rich creamy sauce with parmesan snow (1930kJ)

### MUSHROOM AND POTATO GNOCCHI<sup>V</sup>

Mix mushrooms, asparagus, in a rich creamy mushroom sauce, chives, toasted mix seeds, burnt butter

### MAINS

### CHICKEN SCHNITZEL

Panko crumbed chicken breast fillet, house salad, chips, creamy mushroom sauce (3780kJ) Make it Parmi add +3 Topped with napolitana sauce, ham, and mozzarella

### **FISH & CHIPS**

Crispy battered flathead fillets, chips, house salad, lemon and tartar sauce (3330kJ)

### LAMB SHANKS

Slowly cooked with rich tomato sauce, mashed potatoes and roasted vegetables.

### PAN-FRIED SALMON FILLET

35

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Pan-fried teriyaki marinated fresh salmon fillet (180g), soba noodles, avocado, carrots, chives, cucumber, chilli, edamame, Japanese-style dressing

### **THE GRILL**

### SIRLOIN STEAK 250G | 32

### SCOTCH FILLET 300G | 38

Served with chips & salad Change to mash & vegetables **+2** 

> Add SURF & TURF | 10 (Creamy Garlic Prawns)

### Choice of sauce GRAVY | JUS | MUSHROOM | PEPPER

SIDES			
Roasted vegetables <sup>v</sup> GF	10	Truffle parmesan chips <sup>v</sup>	16
Potato wedges <sup>v</sup>	12	Creamy potato mash <sup>v gF</sup>	10
-			

28

32



### **STARTERS**

GARLIC BREAD <sup>vgfor</sup> Sonoma Bakery sourdough, garlic butter, parsley Add Mozzarella Cheese +3	10
<b>BRUSCHETTA <sup>v</sup></b> Sonoma sourdough, tomato salsa, whipped persian fetta	12
<b>TRUFFLE MUSHROOM ARANCINI <sup>v</sup></b> Panko crumbed mushroom arancini (3), napolitana, parmesan snow, chives, truffle oil	16
<b>LEMON PEPPER CALAMARI</b> Crispy lemon & pepper calamari (8), homemade aioli, lem	<b>18</b> on
<b>SPICY GARLIC PRAWNS</b> Sautéed prawns, chorizo in a creamy chilli & garlic sauce, served with toasted focaccia bread (4070kJ)	19

### PASTA

<b>SPICY GARLIC PRAWN SPAGHETTI</b> Sautéed prawns, tomato, creamy garlic sauce, shellfish bisque, baby spinach, chilli, parsley, spaghetti (2430kJ)	32
<b>CHICKEN BOSCAIOLA SPAGHETTI</b> Marinated chicken, bacon, mushrooms, eschalots, garlic, and chives in a rich creamy sauce with parmesan snow (1930KJ)	28
MUSHROOM AND POTATO GNOCCHI	32

Mix mushrooms, asparagus, in a rich creamy mushroom sauce, chives, toasted mix seeds, burnt butter

## MAINS

CHICKEN SCHNITZEL Panko crumbed chicken breast fillet,house salad, chips, creamy mushroom sauce (3780kJ) Make it Parmi add +3 Topped with napolitana sauce, ham, and mozzarella	25
<b>FISH &amp; CHIPS</b> Crispy battered flathead fillets, chips, house salad, lemon and tartar sauce (3330kJ)	25
<b>GRILLED TERIYAKI SALMON SOBA NOODLE BOWL</b> Grilled teriyaki marinated salmon, soba noodles, avocado carrot, chives, cucumber, chilli, edamame, roasted sesam	Э,

Japanese style dressing (3760kJ)

### LAMB SHANKS

Slowly cooked with rich tomato sauce, mashed potatoes and roasted vegetables.

35

### **THE GRILL**

SIRLOIN STEAK 250G | 32

SCOTCH FILLET 300G | 38

Served with chips & salad Change to mash & vegetables +2

> Add SURF & TURF | 10 (Creamy Garlic Prawns)

Choice of sauce GRAVY | JUS | MUSHROOM | PEPPER

SIDES			
Potato chips <sup>v</sup>	8	Potato Wedges $^{ m v}$	12
Sweet Potato Chips	10	Truffle parmesan chips $^{ m v}$	16
Creamy potato mash <sup>v</sup> <sup>GF</sup>	10	Roasted vegetables <sup>v gr</sup>	10

<sup>v</sup>vegetarian <sup>GF</sup> gluten free <sup>GFOR</sup> gluten free on request • The average adult daily energy intake is 8700kJ Please notify staff of food allergies • Sorry, we can't remove or swap ingredients • 15% public holiday surcharge • Halal Chicken



ORDER & PAY: QR TABLE OR COUNTER

## SALADS

### SUPERFOOD SALAD<sup>V GFOR</sup>

Corn, avocado, onion, chilli, tomato, crispy chickpeas, kale, edamame, cous cous, roasted pumpkin, toasted seeds, honey mustard dressing (2060kJ)

### **GRILLED CHICKEN SALAD**

Grilled chicken breast, green apple, onion, cous cous, cucumber, avocado, soft boiled egg, carrots, leafy greens, parmesan snow, honey mustard dressing (1960kJ)

### SMOKED SALMON & COUS COUS SALAD

Avocado, leafy greens, smoked salmon, tomato, onion, orange, harvest corn, couscous, cucumber, fried capers, honey mustard dressing (1740kJ)

### Add

- Grilled Halloumi +6
   Grilled chicken breast +7
- Smoked Salmon +7
- Pan-fry prawns (3) +10

### **KID'S MENU**

<b>KID'S CHICKEN NUGGETS</b> With chips and tomato sauce	
<b>KID'S CHEESEBURGER</b> Grilled beef patty, cheese, BBQ sauce and chips	16

### **BURGERS & WRAPS**

### **GRILLED HALLOUMI WRAP**<sup>V</sup>

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Roasted pumpkin, avocado, crispy chickpeas, raisins, tomato salsa, eggplant, coriander, grilled halloumi, shredded lettuce, aioli on a spinach wrap (2100kJ) Add chips +4

### FAJITA CHICKEN & SALAD WRAP

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Marinated fajita chicken, grilled peppers, onion, avocado, tomato salsa, baby cos, mozzarella cheese, and homemade spicy mayo (mild) in a spinach wrap (2410kJ) Add chips +4

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Homemade beef patty, homemade tomato relish, lettuce, tomato, pickle, melted cheddar cheese, grilled bacon and special burger sauce served on a milk bun with chips (6140kJ)

### BULGOGI STYLE PHILLY CHEESE STEAK ROLL 26

Bulgogi beef, melted cheese, aioli, scallions, toasted sesame, caramelised mushroom & onion relish, bread roll with chips (5860kJ)

### **STEAK SANDWICH**

Grilled grain-fed scotch fillet, tomato, lettuce, caramelized onion & mushroom relish and truffle mayo served on toasted focaccia with chips (4960kJ)

SIDES			
Potato chips <sup>v</sup>	8	Potato Wedges $^{ m v}$	12
Sweet Potato Chips	10	Truffle parmesan chips $^{ m v}$	16
Creamy potato mash <sup>v gF</sup>	10	Roasted vegetables <sup>v GF</sup>	10

<sup>v</sup>vegetarian <sup>GF</sup>gluten free <sup>GFOR</sup>gluten free on request • The average adult daily energy intake is 8700kJ Please notify staff of food allergies • Sorry, we can't remove or swap ingredients • 15% public holiday surcharge • Halal Chicken

# DRINKS

### **BREW BAR**

### **COLD DRIP COFFEE**

A slow, four to six hour extracted coffee. Sweet, liquor like flavour with low acidity. Sold in a bottle. Served on ice. 7.5  $(2k_i)$ 

### **FILTER COFFEE**

We batch brew to bring out the subtle nuances that you can only taste in a black coffee. (2kj) 5.7

ESPRESSO		SPECIALTY	
Ristretto ( <i>2kj</i> )	4.2	Chai Latte (910kj)	5
Short Black ( <i>2kj</i> )		Green Tea Latte (929kj)	
Long Black (4 <i>kj</i> )	4.7	Taro Latte (1470kj)	
Macchiato (61kj)	4.7	upsize +0.8	
Piccolo (197kj)		Babycino ( <i>133kj</i> )	2
Flat White (451kj)			
Latte (541kj)			
Cappuccino (451kj)			

### upsize +0.8

### **BELGIAN HOT CHOCOLATE / MOCHA**

We use Belgian couverture chocolate, high-quality chocolate that contains a higher percentage of cocoa.

HOT CHOCOLATE	6	MOCHA	6
White	(979kj)	White	(937kj)
Milk	(1250kj)	Milk	(933kj)
Dark	(1080kj)	Dark	(924kj)
upsize +1.5		upsize +1.5	

Decaf (2kj) / Extra Shot (2kj)	+0.6
Almond Milk (231kj) / Soy Milk (361kj) / Oat (413kj)	+0.8
<b>FLAVOUR</b>   Caramel (270kj), Hazelnut (274kj),	.0.0
Vanilla (274 <i>kj</i> ), Mint (280 <i>kj</i> )	+0.8

5.2

### **ORGANIC LOOSE LEAF TEA**

Temperature controlled, brewed to perfection.

### GOOD MORNING

Our luxurious take on English Breakfast Tea (2kj)

### EARL GREY BLUEFLOWER

Ceylon Orange Pekoe Black Tea infused with bergamot (2kj)

### GENMAICHA (KYOTO JAPAN) Brothy Kyoto Green Tea with toasted rice (2kj)

SILVER JASMINE (ZHEJIANG) Silver tipped Green Tea, infused with jasmine blossoms (2kj)

### DOUBLE MINT

Mint & spearmint, lavender and fennel seeds to aid digestion (2kj)

### LEMONGRASS GINGER

Lemongrass and ginger blend to restore minerals (2kj)

### CHAMOMILE LAVENDER

A floral bouquet with sweet honey notes that soothe (2kj)

### MASALA CHAI

Authentic Indian recipe of spices w/ Assam Tea base & honey (465kj)

### **CHILLED BAR**

ICED ESPRESS Iced Long Black ( Iced Latte (1050k Iced Coffee (1450 Affogato (729kj) BLENDED Coffee (1700kj) Chai Latte (910kj Green Tea Latte (	4kj) i) kj)		6.5 6.5 7.5 7 8.5 8.8 8.8		
BLENDED CHOCO	<b>LATE</b> 10	<b>BLENDED MOCHA</b>	10		
White Milk Dark	(3020kj) (2957kj) (2900kj)	White Milk Dark	(2110kj) (2100kj) (2080kj)		
<b>HANDCRAFTED SODA</b> New Zealand Golden Kiwi & Mint ( <i>860kj</i> ) Lychee ( <i>712kj</i> ) Cranberry & Lime ( <i>759kj</i> )					
ORGANIC ICED TEA BREAKFAST LEMON MINT Ceylon Orange Pekoe Tea with fresh lemon juice & mint (611kj)					
<b>LEMONGRASS &amp; GINGER</b> Caffeine-free cold tisane with fresh lemon zest (402kj					
<b>EGYPTIAN ICE</b> Liquid Turkish delight ( <i>439kj</i> )					
COLD PRESSED JUICEORANGE   Straight orange juice (600kj)10					
<b>GREEN</b>   Apple, pear, spinach & kale ( <i>830kj</i> )					
RED   Watermelon & strawberry (665kj)					
<b>FRUITY SMOOTHIE AÇAÍ </b> ª Açaí, blueberry, blackberry, banana ( <i>1420kj</i> )					
<b>PASSION TANGO </b> <sup>df</sup> Pineapple, passionfruit, banana & mango (1330 <i>kj</i> )					
<b>SUMMER SUNSET</b> <sup>df</sup> Pineapple, mango, strawberry & kiwi ( <i>1290kj</i> )					
		40kj) / Salted Carame / or Banana (1290kj)	el 7		
			+2.5 +2.5		

df Dairy free THE AVERAGE ADULT DAILY ENERGY INTAKE IS 8700 KJ